

RAISIN BREAD

Yield 100

Portion 2 Slices

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
201 cal	40 g	6 g	2 g	0 mg	264 mg	26 mg

Ingredient

YEAST,ACTIVE,DRY
 WATER,WARM
 WATER,COLD
 SUGAR,GRANULATED
 SALT
 MILK,NONFAT,DRY
 CINNAMON,GROUND
 FLAVORING,LEMON
 FLOUR,WHEAT,BREAD
 SHORTENING
 RAISINS

Weight

2-7/8 oz
 1-1/8 lbs
 3-1/8 lbs
 5-1/4 oz
 2-1/3 oz
 3-1/4 oz
 1/2 oz
 1/2 oz
 8-1/8 lbs
 6-1/3 oz
 2-7/8 lbs

Measure

1/4 cup 3 tbsp
 2-1/4 cup
 1 qts 2 cup
 3/4 cup
 1/4 cup
 1-3/8 cup
 2 tbsp
 1 tbsp
 1 gal 2-3/4 qts
 3/4 cup 2 tbsp
 2 qts 1 cup

Issue**Method**

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand five minutes; stir. Set aside for use in Step 4.
- 2 Place water, sugar, salt, milk, cinnamon, and lemon flavoring in mixer bowl. Using dough hook, mix at low speed just enough to blend.
- 3 Add flour. Mix at low speed 1 minute or until all flour is incorporated into liquid.
- 4 Add yeast solution; mix at low speed 1 minute.
- 5 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 to 15 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. and 82 F.
- 6 Soak raisins in 3 quarts lukewarm water 15 minutes. Drain. Mix at low speed 1 minute.
- 7 FERMENT: Cover and set in a warm place, 80 F. for 2 hours or until double in bulk.
- 8 PUNCH: Fold sides into center and turn dough completely over. Let rest 20 minutes.
- 9 MAKE UP: Scale into approximately 8-2 pound pieces; shape each piece into a smooth ball; let rest 10 minutes. Mold each piece into a loaf; place each loaf into lightly greased bread pan.
 PROOF: At 90 F. to 100 F. for 50 to 60 minutes or until double in bulk.
 BAKE: If convection oven is used, bake at 325 F. for 30 minutes or until done on high fan, closed vent.
 Prepare 1/4 recipe Syrup Glaze, Recipe No. D 045 00 (optional). Brush top of each loaf with hot Syrup Glaze.
 When cool, slice 25 slices (about 1/2 inch thick) per loaf.

Notes

- 1 In Step 9, when using 9x4-1/2x2-3/4 bread pans, scale into 10-25-ounce pieces.